1:Murphy and Quain E-4,5 (1938) 1955
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smaller food stock than did the Kamayurá. Quain found the Trumaí diet nourishing and tasty, and although the methods of cooking were not always appetizing from a European point of view, he notes that "the delightful rounds of foods are endless," and that there were many recipes for their preparation.

Manioc processing, from harvest to finished product, was the work of the women. The tubers were dug up when reserves of *beijú*, or manioc cake, ran low, for the supply of manioc flour on hand was always enough for several days, but no more. The first step in the process was to scrape the skin from the tubers. This was done with a clam shell, the rough edges of which had been abraded so as to give a smooth scraping surface. The manioc was then reduced to a wet pulp by rubbing it on a grater made of wood studded with sharp bones. In order to extract the prussic acid from the bitter manioc, the pulp was placed on an open-work sieve, or *tuafi*, which was set on top of a wide-mouthed Waurá pot, and water was washed through it. The mass was then wrung out and rewashed. After several washings, the manioc was squeezed into a lump and dried on a rack in the sun. The flour (*karima*), thus prepared, was used to make the flat manioc cake or was mixed in water to make a gruel. For *beijú*, the sun-dried lumps of flour were pulverized in a large wooden mortar set in the floor and moistened, sometimes with fish juice. It was then placed on a flat clay plate (*ja'meo*) and beaten with a special wooden paddle until flat, after which it was baked. Two kinds of *beijú* were made: a thin and a coarse, thick type. *Beijú* was sometimes eaten plain, but other foods were usually heaped on top.

Manioc was also regularly consumed in the form of a thick gruel prepared by boiling the flour in water. A fibrous fruit known as *iriwa* was often boiled with the manioc gruel and imparted a prune-like taste to the dish. When drinking it, the fruit was chewed, the shells and fiber spat out. The manioc gruel (*ats aek*) was kept in the house in gourds.

Fish were roasted or boiled. Roasting was done by holding the fish directly over the flame, or by wrapping it in a broad palm leaf and placing it on a babricot over the fire. A common dish was a thick stew of boiled fish which was heaped on *beijú*. Fish was also added to stews which contained vegetables in season. Men did all the roasting in the Trumaí village, although it was permissible for a woman to help. However, most foods were prepared by boiling, and the burden of cooking thus fell on the women.

The *piquí* fruit (*tsinon*) was the most versatile food in the village during Quain's period of residence. The most important dish was boiled *piquí* pulp (*ke'jau*), which was placed in containers and stored in the waters of a pool in sufficient quantity to last until the end of the rainy season. *Piquí*, like most fruits, ripens and falls uniformly, making it necessary to gather the harvest all at once, and to prepare and store

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CHAPTER THREE

Trumaí Social Organization

Property Ownership

Trumaí society was relatively simple. There was no social stratification based on wealth, nor were the mechanisms of social control and cohesion highly developed. This was in accord with the individualization of productive effort and the low level of economic surplus. The political unit was a single community, the sole bearer of Trumaí culture.

All land and productive resources were considered the property of the community, and the right to their exploitation resided with any individual willing to expend the labor. Gardens were individual property, but only in the sense that the man who reclaimed the land from the jungle was entitled to its product. There was no concept of alienable property in land, entailing the right of disposition. The *piquí* trees were said to be owned individually, but the owner exercised exclusive rights only over the first fruits. Other wild food plants were community property and their fruits belonged to the gatherer.

The fishing rights to lagoons and backwaters of the rivers belonged to the tribes in whose territory they were located. There was no individual ownership of fishing sites.

There was property in foods, but as soon as they were cooked they were freely distributed. *Beijú* belonged to the women, but the manioc out of which it was prepared was said to be the property of the man who grew it. Such distinctions were largely academic. Actually, the men grew the vegetable and the women harvested it, prepared it, and cooked it, after which it was distributed and eaten. The same situation prevailed in regard to the products of fishing, hunting, and gathering. Salt was the only exception, as it was prepared and owned by individual men and women. The difference undoubtedly lies in the fact that salt was an important trade item, while the other commodities were not.

Very little property can be said to have belonged to the family. Baskets and gourd containers were made by the men for themselves and for the women, but they were often used by both a man and his wife. Nearly all material objects outside of natural resources were owned by the person who made them or the person to whom an object was given. House ownership was vague, since houses were built and occupied by more than one man, and abandoned when the village moved. The house, however, was often considered the property of the man who put